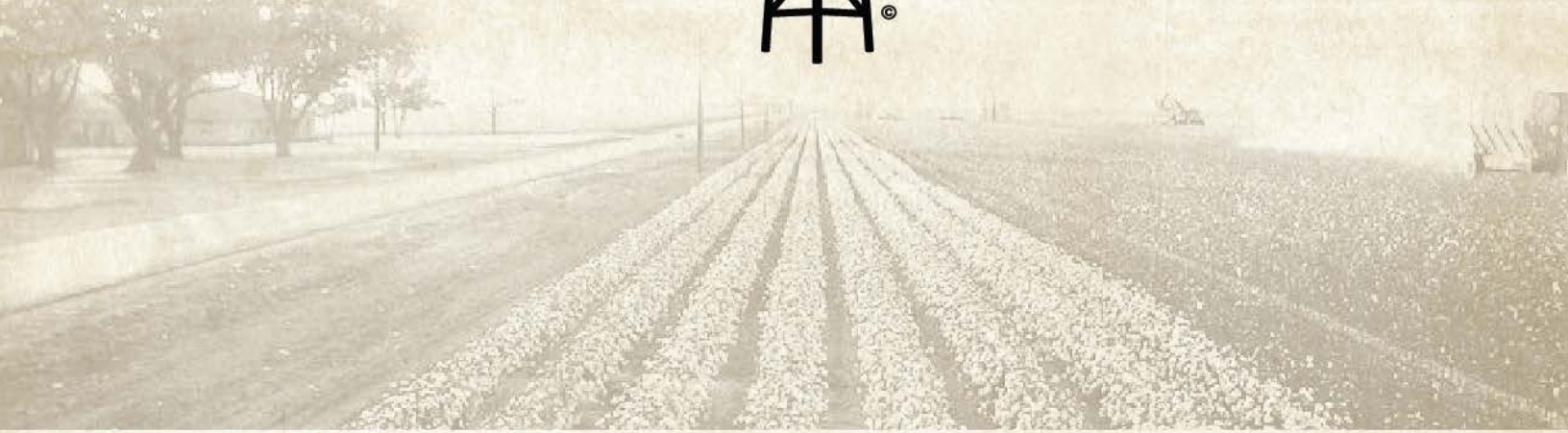




ITTA BENA



1801 EDDIE L. TULLIS ROAD
MONTGOMERY, ALABAMA 36117 | 334.514.5129
ITTABENADINING.COM
SALESMONTGOMERY@ITTABENADINING.COM

Located inside Wind Creek Casino & Hotel Montgomery





Above BB Kings Blues Club lies Wind Creek Casino & Hotel Montgomery's "hidden gem" Itta Bena. Named for the town where legendary BB King was born, Itta Bena embodies the charm and inspiration of fine southern dining.

Montgomery's most exquisite restaurant plays host to a myriad of rehearsal dinners, receptions and corporate events. Our Executive Chef will create a menu that will tantalize the taste buds of your guests as the ambiance and service exceed their expectations. Popular for intimate gatherings as well as large parties, whatever your needs our experienced event planners can create the best guest experience you could ever imagine!

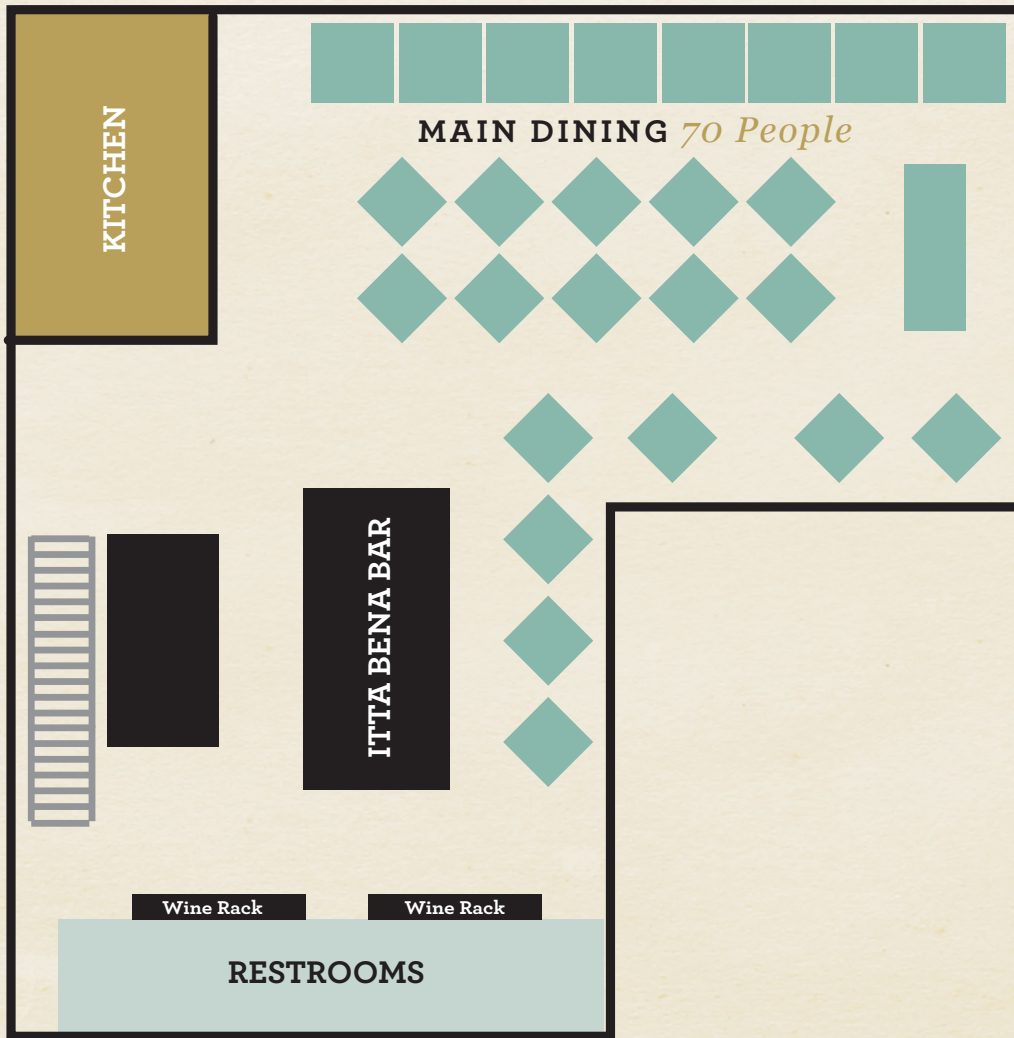
★ ————— ITTABENADINING.COM ————— ★


**22% Service Charge and 8% Sales Tax Applies To All Food And Beverage*



FLOOR PLAN

ITTA BENA FLOOR PLAN



*22% Service Charge and
8% Sales Tax Applies To All
Food And Beverage

ITTA BENA PLATED DINNERS



THE PIANO

TO START

Itta Bena Salad mixed greens, English cucumber, heirloom tomatoes, pickled red onions, croutons, white lemon-thyme vinaigrette

ENTRÉES *choice of*

10oz Sirloin Steak served with mashed potatoes and roasted vegetables

Herb Roasted Chicken Airline chicken breast, goat cheese grit cake, sautéed spinach, roasted tomatoes, sweet corn bisque

Shrimp and Grits white cheddar grits, blackened shrimp, cherry tomatoes, capers, lemon butter sauce, basil, feta, pancetta

Wild Mushroom Pasta fettuccine pasta, blend of mushrooms, garlic, thyme, parmesan cream sauce

DESSERT

Seasonal Dessert

BLUE WINDOW

TO START *served family style for all your guests*

Fried Green Tomato Parmesan and panko breaded, tomato relish, mixed greens, basil, remoulade, feta

SOUP OR SALAD *choice of*

Itta Bena Salad mixed greens, English cucumber, heirloom cherry tomatoes, shaved red onion, croutons, lemon honey vinaigrette

Signature She-Crab Soup jumbo lump crab meat, cream, dry sherry, red pepper flakes

ENTRÉES *choice of*

Herb Roasted Chicken airline chicken breast, goat cheese grit cake, sautéed spinach, roasted tomatoes, sweet corn bisque

10oz Sirloin Steak served with mashed potatoes and roasted vegetables

Char-Blackened Steelhead Trout roasted marble potatoes, asparagus, cherry tomatoes, chimichurri sauce

Jambalaya Pasta fettuccine pasta, chicken, shrimp, andouille sausage, cream sauce

Wild Mushroom Pasta fettuccine pasta, blend of mushrooms, garlic, thyme, parmesan cream sauce

DESSERT

Seasonal Dessert

**22% Service Charge and
8% Sales Tax Applies To All
Food And Beverage*



ITTA BENA PLATED DINNERS

CHANDELIER

TO START *served family style for all your guests*

Fried Green Tomato & Fried Oyster Duo Parmesan and panko breaded fried green tomato with a tomato relish and cornmeal battered fried oysters served with mixed greens, basil, remoulade

SOUP OR SALAD *choice of*

Signature She-Crab Soup jumbo lump crab meat, cream, dry sherry, red pepper flakes

Itta Bena Salad mixed greens, English cucumber, heirloom cherry tomatoes, shaved red onion, croutons, lemon honey vinaigrette

ENTRÉES *choice of*

Herb Roasted Chicken Airline chicken breast, goat cheese grit cake, sautéed spinach, roasted tomatoes, sweet corn bisque

Bone-In Pork Chop served with mashed potatoes and roasted vegetables

Char-Blackened Steelhead Trout roasted marble potatoes, asparagus, cherry tomatoes, chimichurri sauce

Jambalaya Pasta fettuccine pasta, chicken, shrimp, andouille sausage, cream sauce

Wild Mushroom Pasta fettuccine pasta, blend of mushrooms, garlic, thyme, parmesan cream sauce

Add In A 8oz Filet served with mashed potatoes and roasted vegetables

DESSERT

Seasonal Dessert



**22% Service Charge and
8% Sales Tax Applies To All
Food And Beverage*



RECEPTION OFFERINGS

PASSED APPETIZERS *Priced per person*

Available in addition to seated dinner or as a cocktail reception

Cucumber BLT's bacon, sun dried tomato aioli, topped with fresh chives

Tomato Bruschetta fresh Roma tomato, red onion, basil and balsamic on a garlic crostini

Caprese Bite Skewers cherry tomato, fresh mozzarella, fresh basil, drizzled with a balsamic reduction

Bacon Wrapped Shrimp jumbo shrimp wrapped in applewood smoked bacon and seasoned with Cajun spices

Americana Slider cheddar cheese, onion, wickles, mayo & mustard

Crispy Cornmeal Green Tomatoes Parmesan and panko breaded, tomato relish, remoulade, feta

Fried Oysters cornmeal battered, remoulade, arugula, lemon wedge

Cajun Abita Shrimp our signature favorite. served with house-made abita beer bread

Mini Crab Cakes Louisiana-style jumbo lump baked crab cake topped with citrus mango salsa

Bacon Wrapped Shrimp jumbo bacon wrapped shrimp, topped with a spicy brown sugar mango glaze

Nashville Fried Chicken Slider hot fried chicken, pickles

STATIONS *Priced per person | available for 50 or more guests | chef attendant fee per station*

Mac n Cheese Station creamy mac and cheese prepared to order with your choice of toppings - diced tomato, jalapeno, bacon, scallions, shredded cheese **Add Blackened Chicken**

Shrimp and Grits Station white cheddar grits, blackened shrimp, cherry tomatoes, capers, lemon butter sauce, basil, feta, pancetta

Chicken & Buttermilk Waffles Station macerated berries, syrup & hot sauce

CARVING STATIONS

Chef attendant fee per station

Served with warm yeast rolls, whole grain mustard, horseradish, and red wine OR Veal demi-glace

Beef Tenderloin

Roasted Turkey

Pork Tenderloin

Lamb Chops

**22% Service Charge and
8% Sales Tax Applies To All
Food And Beverage*

RECEPTION OFFERINGS

BUFFET OPTIONS *Priced per person | available for 50 or more guests*

Cheese Plate chef's selection of three varieties of cheese, toasted baguette, accoutrements

Garden Salad / Caesar Salad / Field Green Salad

Wild Rice Pilaf cooked with diced onions, red bell peppers, and Cajun spices

Garlic Mashed Potatoes creamy homemade mashed potatoes with roasted garlic puree

Vegetable Medley marinated and roasted seasonal vegetables

Grilled Salmon with Lemon Caper Butter grilled four ounce salmon fillet topped with a creamy lemon caper sauce

Chicken Marsala

Jambalaya Pasta rotini pasta, chicken, shrimp, andouille sausage, cream sauce

DESSERT OPTIONS *Priced per person | available for 50 or more guests | Choose 2 +\$*

Seasonal Cobbler

Chocolate Brownie

Crème Brûlée

Bread Pudding

